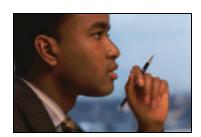
"Talk Soup"
July 3, 2003







Farm to Market Sales...During the week of June 2, the PBO San Diego Chief and our West Coast Merchandiser were TDY to Anchorage and Fairbanks, AK. The purpose for the trip was to follow up on the Farm to Market sales for this area. The commissaries visited were Elmendorf AFB, Ft Wainwright, and Eielson AFB. All were pleased with the visit and the Farm to Market program. Everyone mentioned that sales were very good, the items that were being offered were of good quality, and the customers liked the program. Also while they were there, training was conducted on how to handle and receive produce. All the commissaries welcomed the training.



Mentoring Visit...PBO Philadelphia Supply Tech accompanied the East Coast Merchandiser on a Mentoring Visit to McGuire Air Force Base Commissary. We spoke with the Produce Team Leader about quality, customer service and deliveries. All involved are completely satisfied with the customer service received from PBO Philadelphia. The Supply Tech was able to see a well organized Produce Department, including the store's selling area and backroom storage areas.



DLA Film Crew at PBO Philadelphia...Film Crew from DLA arrived at the Philadelphia Produce Market to film market procedures and to also tape individual vendors on the Electronic Invoicing System. There were three vendors that participated in this filming. This film will be use as a tool for vendors to help them learn this new system. Overall response from these and many other vendors is very favorable.



P2P Shipments - 37 Days OST...Since the beginning of Operation Enduring Freedom, the 2 SWA PVs, BMMI and 7 Seas, have been tasked with shipping PV product and Ration items into remote areas of Afghanistan and Pakistan. They have accomplished this through "Point to Point (P2P)" Movements from their facilities, through the Port of Karachi, and then onward to the base camps.

This amazing feat can be accomplished in as little as 37 days, from the time the order is placed, to the delivery to the end customer.

- **Day 1 -** Orders are sent by the customers to DSCP-E for processing through Stores
- **Days 2 / 3 / 4 -** Within 24 hours of the order being processed, if any items are Nis (not in stock,) the PV will send a substitute request list to the customer for their approval, requesting feedback within another 24 hours.
- **Day 7 -** By Day 7, the PVs must determine the number and types of containers that will be required to ship this order and forward the info to DSCP-HFOM
 - Day 8 The booking request is issued to MTMC
 - **Day 11** MTMC issues the ETR (Export Traffic Release)

Day 16 - The containers are spotted at the PV facility. Once the containers are loaded, a packing list is e-mailed to all concerned parties. The containers are hauled to the port for loading on the vessel.

Day 19 - Vessel / Container Sail Date

Day 37 - Product is downloaded and ready to be issued to the customers

All of the above require very close coordination between the customers, PVs, DPSC-E / DSCP, MTMC, the carriers, and the JLC Movement Control Center. There are approximately 125 - 150 containers moved per week to 5 different locations.



Subsistence Industrial Base Extension (IBex) Meeting...The Subsistence I Bex meeting was held at TRUMP PLAZA HOTEL in Atlantic City, New Jersey, on June 10 and 11, 2003. Attendees included Defense Supply Center Philadelphia's (DSCP's) current global logistics partners, which now includes six Outside of the Continental United States (OCONUS) Prime Vendors, the Defense Logistics Agency (DLA) Liaison to the Joint Staff/J4, DSCP Subsistence representatives and Northrop Gumman IT and CTC representatives. The purpose of the meeting was to provide a program orientation to the new participants and an overall program review/update for all attendees. A major portion of the meeting included an interaction between the participants and the program developers of the Subsistence Planning Integrated Data Enterprise System (SPI DERS). The interaction provided the developers with meaningful insight into the I Bex contingency reporting and capabilities portion of SPI DERS. This direct feedback from industry and government experts was an excellent example of a true government/industry partnership and a major step towards working together to solve logistical issues and improving our wartime planning mission.



MRE Feedback...SGT Scott J. Allen, USA ARMY, sent a letter to the National Towelette Company (providers for the MRE Towelette*) saying that the moist towelette that is included in each MRE meal bag is a very valuable component. SGT Allen wrote that, "...while sitting in the dusty desert of Iraq...the feel of a clean towelette over your face to wipe away the dried on sweat and grim before trying to wipe your hands clean became a fleeing touch of civilization so far away... thank you...from all the servicemen over in Operation Iraqi Freedom ..."

Also, SPC David Sechrest, USA ARMY, recently wrote to Sterling Foods (contractors for the MRE Wheat Snack Bread) praising their product. SPC Sechrest writes, "I am deployed as part of Operation Iraqi Freedom. I wanted you to know I enjoy your wheat snack bread...[it] has become a hot item. I thank you for producing such a good product..."

*We want to reminder all of our customers that DSCP Operational Rations also offers the **Health and Comfort Pack** (**HCP**) **Type III**, which is a washcloth-sized personal hygiene body wipe. One case contains 44 individual packets. Each packet contains 8-10 wipes. The contents of each case are intended for use by 10 individuals (male or female). For more information, please visit this website:

http://www.dscp.dla.mil/subs/rations/meals/hcp.htm





Expedited Subsistence Logistics Data Cleansing... The Standardization Management Services Branch is in a "technical stir" reviewing over 2,000 NSNs/ 20,000 LSNs logistical data records representing the final conversion of the Directorate's logistical data into SAP. The data cleansing is all part of DI SMS Rengineering / Business System Modernization program for BSM Release 1.1. Special thanks go out to Deborah Tascone and Mike DiTomo from DSCP-Operations and Salvatore Angemi (DSI O-PA) for their unending support in this effort.

Recipe: Ragin' Cajun Salmon



Ingredients:

1 Tbs. Cajun seasoning mix, like Chef Paul Prudhomme's Magic Seasoning Blends Blackened Redfish Magic

2 lbs. Salmon fillet

2 medium red onions peeled and sliced

2 Tbs. Butter 3 scallions, sliced on the bias

1Tbs. Each sugar and apple cider vinegar

Directions:

Heat oven to 500 degrees F. Rub seasoning mix on salmon. Broil 15 min. Cover with aluminum foil; broil 10 min. more, or until fish flakes with a fork. In saucepan over medium-low heat, cook sliced red onions in butter 15 min., or until tender. Add scallions and sugar; cook 5 min. more. Add apple cider vinegar; cook 1 min. more. Serve onions over salmon.

Source: First Magazine – June 9, 2003 edition